

Springfontein Terroir Selection Pinotage 2008

Bright ruby colour. This wine opens up on the nose with some earthy, spicy red fruit. The palate is rich and savoury with bright fruit and oak vanilla lingering on aftertaste.

variety : Pinotage | 93% T.S. Pinotage, 7% Petit Verdot

winery : Springfontein Wine Estate

winemaker : Christo Versfeld

wine of origin : Overberg

analysis : **alc** : 15.00 % vol **rs** : 2.4 g/l **pH** : 3.83 **ta** : 5.8 g/l

type : Red **style** : Dry

pack : Bottle **size** : 750ml **closure** : Cork

Platter Guide: 4 stars

in the vineyard : Vineyard: Altitude 20m above sea level

Soil type: Calcified sand dunes

Rootstock: Paulsen and Richter 99

Age of Vines: Planted in 1999

Trellising: 5 wire, vertical shoot position, double lengthened, Perold pruning 2 eyes

about the harvest: Picking date: 04/03/2008

Yield: 5 tons / ha

in the cellar : After de-stemming grapes were cold macerated for 4 days to extract colour and flavours before fermentation. The wine fermented with wild yeast for 12 days with regular punch downs to extract more colour, flavour and tannins.

Malolactic fermentation was completed in barrel followed by maturation in small French and American oak barriques for 14 months.

Fermentation: 22° - 26° C

Bottling date: 28/01/2010

Production: 1 000 bottles

